

DONOSTIA
F O O D S
selected ingredients for authentic pintxos and tapas

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&
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Romesco Sauce

Time: 15-20 minutes

Servings: 1 ½ cups

Ingredients

1 or 2 [piquillo peppers d.o. lodosa](#)
1 garlic clove, smashed
½ cup slivered almonds, toasted
¼ cup tomato purée
2 tablespoons chopped flat-leaf parsley
2 tablespoons [sherry vinegar](#)
1 teaspoon [piment d'espelette](#)
½ teaspoon cayenne pepper
½ cup [extra virgin olive oil](#)
sea salt and freshly ground black pepper to taste

Directions

Pulse the first 8 ingredients in a food processor until finely chopped. Then, with the motor still slowly running, add the olive oil with the same slow determination and continue to process until as smooth as desired.



modified from a recipe found on bonappetit.com.

Saffron Aioli

Time: 10 minutes or so

Servings: about 1 ½ cups

Ingredients

pinch of saffron threads (about 1/8 of a teaspoon, crumbled)

½ teaspoon of hot water

2 garlic cloves

1 large egg yolk

2 tsp fresh lemon juice

¼ cup [extra virgin olive oil](#)

Directions

1. Place saffron threads in hot water to steep for about 10 minutes.
2. Mince and mash the garlic to a paste.
3. Whisk together yolk and lemon juice in a bowl.
4. Add saffron water to mixture and whisk some more.
5. Add olive oil, a few drops at a time, to the yolk mixture, whisking constantly until the whole thing is emulsified, then whisk in the garlic paste. Whisk wildly. Whisk with abandon. The importance of the whisking cannot be overstated.
6. Chill, covered, until ready to use.



modified from a recipe by chef Jody Adams found on epicurious.com.

Octopus & Espelette Sandwich

Time: 5 minutes

Servings: 1 sandwich

Ingredients

1 tin [octopus in olive oil](#)
[aioli](#) or mayo
 curly endive lettuce
 bun or baguette
 1 teaspoon [piment d'espelette](#)

Directions

Open the tin of octopus, and place in the bun atop aioli or mayo and curly endive lettuce. Put a pinch of piment d'Espelette on top and you have your sandwich. Try it with a toasted bun or experiment with other condiments and toppings as you see fit.



Anchovies with Fresh Ricotta & Piment d'Espelette

Time: 3 pintxos per minute, easily

Servings: as many as you'd like

Ingredients

[cantabrian anchovy fillets](#)
 fresh ricotta
[piment d'Espelette](#)
[extra virgin olive oil](#)
 bread

Directions

Another pintxo that just calls for putting one ingredient atop another. Drizzle a small amount of olive oil over each piece when you've finished constructing them and you'll be done. If you'd prefer to use a Spanish cheese, a mató cheese (if you can find or create one), is a good choice. Each jar of anchovies will give you about 18 fillets; one or two fillets per piece is entirely up to you.



Simple Olives Salad

Time: 5 minutes

Servings: a few or many

Ingredients

manzanilla olives

oranges

onions

beets

parsley

extra virgin olive oil

sea salt

Directions

Toss the ingredients together, in whatever combination of quantities you find appealing. Chill in the refrigerator and serve.



modified from a recipe found on olivesfromspain.us.

Mussels in Escabeche Sandwich

Time: 5 minutes

Servings: 1 sandwich

Ingredients

1 tin **mussels in escabeche**

blue cheese

curly endive lettuce

potato chips

bun or baguette

Directions

Simply open the tin of mussels, and place in the bun with the other ingredients as you see fit. We used a sesame seed bun, because that's always a good choice for a sandwich.



Anchovies & Piquillos on Garlic Toast

Time: 7 minutes

Servings: 4

Ingredients

[cantabrian anchovy fillets](#)
[piquillo peppers d.o. lodosa](#)
 garlic
[extra virgin olive oil](#)
 bread

Directions

1. Slice bread, rub with a clove of garlic, and toast in a manner you find acceptable (toaster, toaster oven, oven, etc.).
2. Once toasted, top with a piquillo pepper and one or two anchovy fillets. Drizzle with olive oil at your discretion.



Sardines & Strawberries Sandwich

Time: 5 minutes

Servings: 1 sandwich

Ingredients

1 tin [sardines in olive oil](#)
 cream cheese
 fresh strawberries
 strawberry preserve
[sherry vinegar](#)
 bun or roll

Directions

Open up the bun and add, in amounts to your liking, cream cheese and strawberry preserve, sardines, and a drizzle of sherry vinegar to finish. Eat.



The Gilda Pintxo

Time: 3 pintxos per minute, easily

Servings: as many as you'd like

Ingredients

[cantabrian anchovy fillets](#)
[guindilla peppers](#)
[manzanilla olives](#)

Directions

Skewer the ingredients on a toothpick and serve. Thought to be named for Rita Hayworth's character in the eponymous film, it's been found in pintxo bars throughout San Sebastián since 1946. A jar of anchovies will give you about 18 pieces.



Marinated Grilled Artichokes & Octopus in Olive Oil

Time: 15-20 minutes

Servings: 10

Ingredients

1 jar [marinated grilled artichoke halves](#)
 1 tin [octopus in olive oil](#)
 ¼ tsp [piment d'espelette](#)
 bread

Directions

Drizzle a little olive oil over your pintxos once you've skewered the bread, artichoke, and octopus. Then sprinkle with piment d'Espelette and you're ready to serve.



White Asparagus with Oranges & Olives

Time: 15-30 minutes

Servings: 4

Ingredients

1 jar [extra thick white asparagus d.o. navarre](#)

4 orange segments
black olives, cut in half

for the black olive oil

½ cup black olives
¾ cup [extra virgin olive oil](#)

for the sherry dressing

¼ cup [sherry vinegar](#)
¾ cup [extra virgin olive oil](#)
salt, to taste

for a garnish

micro greens

Directions

1. Make the black olive oil. Purée olives and 1/4 cup of olive oil in a blender. In a bowl, mix the remaining olive oil with the purée. You'll have more black olive oil than you'll need for the dish, so use the excess to experiment with a recipe of your own creation
2. In a small bowl, whisk together the sherry vinegar, olive oil, and salt to make the sherry dressing.
3. Open the jar of white asparagus and cut the stems in half. Carefully, these are delicate.
4. Peel an orange. Cut that same orange into segments.
5. With tenderness, lovingly toss the white asparagus, oranges, sherry dressing together. Remove the asparagus and artfully place them on a plate, to be followed by artfully placing the orange segments and olives around the artfully placed asparagus. It's all about presentation, here. Drizzle the black olive oil around the plate and garnish with micro greens or something similar.
6. Eat.



modified from a recipe by Jose Andres.

White Asparagus with Romesco Sauce

Time: 15-20 minutes

Servings: 4

Ingredients

1 jar [extra thick white asparagus d.o. navarre](#)

for romesco sauce

1 or 2 [piquillo peppers d.o. lodosa](#)
 1 garlic clove, smashed
 ½ cup slivered almonds, toasted
 ¼ cup tomato purée
 2 tablespoons chopped flat-leaf parsley
 2 tablespoons [sherry vinegar](#)
 1 teaspoon [piment d'espelette](#)
 ½ teaspoon cayenne pepper
 ½ cup [extra virgin olive oil](#)
 sea salt and freshly ground black pepper to taste

Directions

1. Set aside the white asparagus. All you'll need to do with these is open the jar.
2. Pulse the first 8 ingredients for the romesco sauce in a food processor until finely chopped.
3. Then, with the motor still slowly running, add the olive oil with the same slow determination and continue to process until as smooth as desired.
4. Serve on bread as pictured, or with just the asparagus and sauce.



Sardines & Roasted Cherry Tomatoes Pinxto

Time: 15-20 minutes

Servings: about 6 with one tin of sardines

Ingredients

1 tin [sardines in olive oil](#)
 cherry tomatoes
 chives
 bread

Directions

Roast tomatoes with olive oil, salt, and pepper, for about 15-20 minutes, or until soft. Just place the tomatoes atop the sardines, which themselves sit atop a small slice of bread, and skewer with a toothpick or similar wooden spear. Sprinkle with some fresh chives and you're done.



Octopus La Rioja Style

Time: 15-20 minutes

Servings: 4

Ingredients

3 tins [octopus in olive oil](#)
 1 onion
 1 red pepper
 ¼ cup dry white wine
 2 tablespoons tomato paste
 2 plum tomatoes (peeled and deseeded)
 sea salt and freshly cracked pepper

Directions

Chop onion and red pepper and throw in a frying pan over low heat. Add octopus and dry white wine, peeled and seeded tomatoes, and tomato paste. Cook for about 10 minutes; if too dry, add a small amount of water.



Sardines on Toast

Time: 10 minutes

Servings: 2

Ingredients

2 tins of [sardines in olive oil](#)
1 tablespoon [extra virgin olive oil](#)
1 garlic clove, chopped
1 red pepper, deseeded and chopped
1 lemon, zest and juice
4 slices of bread
half a small bunch of parsley, chopped

Directions

1. Heat the olive oil in a pan and add garlic and red pepper until they're sizzling, then top with lemon zest.
2. Add the sardines to the pan and heat through until warm.
3. Toast the bread, and when you are satisfied with the brown of the toast, stir the parsley into the sardines, add a squeeze of lemon, and place atop the toast. Serve.



from a recipe found in Good Food Magazine, October 2011.

Seared Piquillo Peppers stuffed with Manchego Cheese

Time: 15-20 minutes

Servings: 4

Ingredients

4 [piquillo peppers d.o. lodosa](#)
5 tablespoon [extra virgin olive oil](#)
1 tablespoon [sherry vinegar](#)
1 tablespoon minced shallot
½ scallion, white part only, thinly sliced
2 ounces manchego cheese
fresh thyme sprigs
fresh parsley sprigs
sea salt and freshly cracked pepper

Directions

1. Whisk 4 tablespoons of the olive oil, the vinegar, shallots, and scallions together in a bowl. Season as desired with salt and pepper.
2. Slide a stick of cheese into each pepper.
3. Heat the last remaining tablespoon of olive oil in a medium sauté pan over high heat. Add the peppers and brown a bit on both sides until you see the universal symbol of tastiness, melting cheese.
4. Plate the peppers, and drizzle with some of the dressing and a sprinkling of the thyme and parsley sprigs. Serve immediately to maximize the wonders of melted cheese.
5. Eat.



modified from a recipe by Jose Andrés.

Spanish-style Octopus Tapa

Time: 15-20 minutes

Servings: 4

Ingredients

1 tin [octopus in olive oil](#)
¼ tsp [piment d'espelette](#)

Directions

1. Empty the tin of octopus, oil and all, into a small frying pan.
2. Cook over a low heat; if you're bold, look for some sizzle and foaming, but beware of splattering. If things start to get messy, cover the pan and turn off the heat.
3. Stirring occasionally, heat for about 10-15 minutes, until the octopus looks so good you just have to eat it right then.
4. Near the end, add the piment d'Espelette or other spice.
5. Serve.



Bonito del Norte Tuna & Guindilla Peppers Sandwich

Time: 15-20 minutes

Servings: 2

Ingredients

1 can [bonito del norte tuna in olive oil](#)
your favorite bread
1 tbsp chopped chives
1 tbsp diced shallots
1 tbsp capers or chopped caper berries
1 tbsp extra virgin olive oil (the oil from the tuna will do)
lemon zest
chopped [manzanilla olives](#) (however many you feel is appropriate)
2 tbsp mayonnaise
[guindilla peppers](#) (probably one or two peppers per serving)
2 eggs
salt and pepper to taste

Directions

1. Slice the bread into thin slices and toast while you hard-boil the eggs.
2. Combine all ingredients except the eggs and guindilla peppers.
3. Layer the tuna on the slices of bread.
4. Top the tuna with slices of the eggs and guindilla peppers.
5. Eat.



modified from a recipe by Seamus Mullen.

The Grand Pintxo

Time: 15-20 minutes

Servings: 2

Ingredients

[bonito del norte tuna in olive oil](#)

[cantabrian anchovies in olive oil](#)

[guindilla peppers](#)

[manzanilla olives \(pitted\)](#)

manchego cheese

cherry tomatoes

[aioli](#)

bread

Directions

An amalgamation of everything in the test kitchen after a photo shoot. Worked out fairly well.



Bloody Mary with a Banderilla

Time: 15-20 minutes

Servings: 2

Ingredients

[banderillas with whole gherkin](#)

your favorite bloody mary mix or recipe

Directions

Many have a personal favorite when it comes to Bloody Mary recipes or mixes. Combine yours with a banderilla or two, because no Bloody Mary is complete without as many accoutrements as possible.

